



Deep Dish

NEW YORK CITY—**Alain Ducasse** is bringing the A-team back. **Didier Elena**, the opening chef of ADNY, is now helming **Adour Alain Ducasse** at the **St. Regis** after a five year hiatus at **Les Crayères** in Reims, France. Sommelier **André Compeyre**, another ADNY veteran, will also serve as assistant manager of the wine-centric restaurant. The menu will remain more affordable than it was in the heady Ducasse days at the **Essex House**. And, unlike ADNY, they say they'll turn the tables. • No food mainstay is overlooked in TLC's new six part series *Best Food Ever*, which premiered in May. Featuring

everything from barbecue to double-stacked sandwiches, the show, narrated by John Goodman, highlights the country's top 10 food destinations in a specific category, introducing the chefs behind the legendary dishes. • Speaking of television, *The Emeril Lagasse Show* made its debut on Ion in April, featuring a dash of show biz interviews and a sprinkle of music, served with a dish or two, like pierogies cooked with his buddy **Martha Stewart**. • **Gordon Ramsay's MasterChef** will be premiering on Fox on July 27. He's bringing some big names along to help with the judging, including restaurateur/winemaker **Joe Bastianich** and chef **Graham Elliot Bowles**, the mastermind behind Chicago's first "bistronomic" restaurant, **Graham Elliot**. The new series takes ama-

teur chefs—many of whom simply cook as a hobby—and attempts to turn one of them into a culinary master. • With the opening of **Luke's Lobster** (242 E. 81st St.) on the Upper East Side in May, a new neighborhood began to get a taste of what East Villagers have been going crazy over since last October, when the first was established. The tiny lobster roll shack, helmed by former banker **Luke Holden** and former food writer **Ben Conniff**, moved into the old Etats-Unis space, serving lobster, shrimp, and crab rolls with shellfish from Conniff's family's seafood business in Portland, ME. "You could say that Luke and I are the chefs at both locations," he says, "but we mostly just make sandwiches, so 'chef' is a bit of a stretch. The real magic happens at

Portland Shellfish, where the lobster is cooked." • Chef **Terrance Brennan** transformed Bar Artisanal into **Bar Artisanal Restaurant & Tapas Bar** (268 W. Broadway), a culinary tribute to Spain, in May, featuring a wine list by beverage director **Jason Miller**, with over 50 Spanish wines organized by region and 10 by the glass. Heading up the team are chef de cuisine **Ayesha Nurdjaja** and gm **Louis Andia**. Prior to joining Artisanal, Nurdjaja headed the kitchen at Il Bordello and worked at **Felidia**. Son of a Sevillian bullfighter, Andia has managed several Manhattan Spanish restaurants, including Pamplona and **Pipa** restaurant. • Restaurateur **David Chang's Momofuku** empire expanded in April, when **Má Pêche** (15 W. 56th St.) took over the lower level of the **Chambers Hotel**, replacing Town. With exec chef **Tien Ho** in charge, diners can expect an intriguing fusion menu, with French, Korean, Vietnamese, and Japanese influences. He served at Café Gray and then as sous chef at **Café Boulud** before joining Momofuku in 2006. • The organic-focused fast-food joint **4Food** (40th St. and Madison Ave.) opened in July, serving burgers with holes that can be filled with one of 40 items such as edamame, hummus, salsa, and veggie chili. Partners in 4food include founders **Adam Kidron** and **Michael Shuman**, and **Bill Niman** of Niman Ranch, among others. • **Le Pain Quotidien** recently moved to two new Manhattan locations. The first opened in May in the Mineral Springs Pavilion at the northern edge of the Sheep Meadow in Central Park. The cafe also serves as a gathering place and education center with its Communal Table at Mineral Springs program. In July, it opened another location on the ground floor of the new luxury condo Riverhouse (2 River Terrace). • Chef **John DeLucie** and backers Dan Abrams and Dave Zinzchenko's new project, **The Lion** (62 W. Ninth St.), opened in April in the bi-level 120 seat venue that was once a gay cabaret hosting the likes of Barbra Streisand and Bette Midler and more recently home to the restaurant Village. DeLucie was previously top toque at **The Waverly Inn**. • SoHo's **Via dei Mille** appointed **Emanuele Simeoni** as exec chef. • The 65 year old Upper East Side Italian restaurant, **Gino**, closed in May.

WASHINGTON, D.C.—**Washington Restaurants** opened **Buddha-Bar DC** (455 Massachusetts Ave., NW) in May. Exec chef **Gregg Fortunato**, most recently of **Little Buddha** in Las Vegas, spearheads the French-influenced Asian menu. GM **Shelly Galloway** spent the last eight years working at **Little Buddha** in Las Vegas. • **Jason Kaufman** is top toque at **Cuba Libre Restaurant & Rum Bar** (801A Ninth St., NW), which opened

in May. A newcomer to D.C., he was most recently exec chef at Cuba Libre Restaurant & Rum Bar in Orlando, having joined Cuba Libre in 2005 as exec chef at the Philadelphia location. Food isn't the only offering here—Friday and Saturday nights during late dinner hours the place heats up with Latin rhythms as professional salsa dancers hypnotically gyrate. • **José Andrés** appointed **Richard Brandenburg** head chef of **Café Atlántico** (405 Eighth Street, NW) in May. A member of the **ThinkFoodGroup** team since 2008, he helped launch **The Bazaar by José Andrés** at the **SLS Hotel at Beverly Hills**. Before joining ThinkFoodGroup, he worked with **Eric Ripert** at **Le Bernardin** in NYC and **Laurent Gras** at **Fifth Floor** in San Francisco. Bartender **Owen Thomson** will collaborate with Brandenburg and the team at Café Atlántico in the development of new drinks. President and founder of the DC Craft Bartenders' Guild, he previously ran **Bourbon** in D.C. Chef **Terri Cutrino** stepped into a new role as ThinkFoodGroup's head chef of special projects, including outlets at **The Cosmopolitan** in Las Vegas. **Jill Zimorski**, former beverage director of Café Atlántico, now oversees wine and cocktail programs at all of Andrés' Washington restaurants. • Ripert joined **Tom Colicchio** and Gail Simmons as a guest judge on Bravo's *Top Chef Washington DC*, which premiered in June. Season seven includes appearances by Apollo Astronaut Buzz Aldrin, Speaker of the House Nancy Pelosi, White House chef **Sam Kass**, MSNBC host Joe Scarborough, and CIA director Leon Panetta. • **Stir Food Group** promoted exec chef **Bryan Moscatello**, vice president of operations **Ralph Rosenberg**, and exec gm of **Zola** and **Zola Wine & Kitchen Ryland Johnson** to senior management positions in May. They will oversee its four D.C. restaurants, Zola, Zola Wine & Kitchen, **Potenza**, and **Spy City Café**. **Dan Mesches**, the group's senior team leader and minority partner of Potenza and Zola Wine & Kitchen, has resigned in order to pursue other opportunities. • Turkish cuisine gained ground in D.C. with the opening of the 170 seat Turkish restaurant **Agora** (1527 17th Street, NW) in May. Owner **Latif Guler** of GLAD put **Ghassan Jarrouj** in charge of the kitchen, where he creates the small plate menu.

CHICAGO—**Anthony Martin** took over **Rick Tramonto's** position as exec chef/partner of **Tru** restaurant (686 N. Saint Clair St.) in June. Tramonto has parted ways with **Lettuce Entertain You Enterprises**. He remains chef/partner at his Wheeling, IL venues **Osteria Tramonto**, **Tramonto's Steak and Seafood**, and **RT's Sushi Bar**.

• The 12th floor of **The Ritz-Carlton Chicago**, known in the past for The Dining Room and Café at Ritz, emerged from renovation in May to reveal **Deca Restaurant & Bar** (160 E. Pearson St.), with brasserie-inspired cuisine by **Mark Payne**. He served as chef at the two previous 12th floor restaurants. • Chef **Giuseppe Scurato** launched his first restaurant, **Ceres' Table** (4882 N. Clark St.) in December, after stints at **BOKA**, **Landmark Grill & Lounge**, and **Topaz** (Burr Ridge, IL). Pastry chef **Leticia Zenreno**, late of BOKA and Topaz Café, continues to silence the dessert mob with the likes of her banana/chocolate bread pudding. • **Kurt Mittelberger** became exec chef of the **InterContinental Chicago** (505 N. Michigan Ave.) in March, taking charge of all f&b outlets at the hotel, including **Zest** restaurant and the lobby bar. Previously he was exec sous chef at the **Hyatt Regency Chicago** and exec chef at the **Chairman's Club Kuwait**, considered the most exclusive private club in the Middle East. While there, he published a fine dining (alcohol-free) cookbook. • **Grant Achatz** and **Nick Kokonas**, business partners at **Alinea** (1723 N. Halsted St.) will open **Next Restaurant** this fall, with a most unusual menu based on cuisine at a particular time and place in world history. Next door, a conceptual bar called **Aviary** will serve drinks with small plates that pair well. • Citing Mexican, Korean, and French influences, chef **Edward Kim** uses the term American food to describe the fare at **Ruxbin** (851 N. Ashland Ave.). He opened the 38 seat spot in June with business partners **Vicki Kim** (his sister) and **Jenny Kim** (unrelated). He did his culinary school externship at **Per Se** in NYC.

SUBURBAN CHICAGO—**Sang Lee** created the Pan-Asian menu for **Jade Asian Infused** in Carol Stream, which opened in January, offering everything from wild boar satay to New Zealand lamb and a long list of sakes. • **James Papadopoulos**, formerly at the **Chicago Marriott Oak Brook**, took over as chef de cuisine of **Sam & Harry's** (1551 N. Thoreau Drive, Schaumburg, IL) in March.

SOUTHERN CALIFORNIA—**Four Seasons Resort The Biltmore Santa Barbara** (1260 Channel Drive) brought in chef **Joel Huff** in February to oversee two restaurants at the **Coral Casino Beach and Cabana Club**, including **Tydes** restaurant and bar. He comes to the Four Seasons from The Bazaar by José Andrés at SLS Hotel at Beverly Hills, where he was chef de cuisine. • **Greg Morris**, owner of **The Belmont**, **Oak Fire Pizzeria & Pub**, **The Spanish Kitchen**, and **The Oaks Gourmet** market, opened **The Olive Kitchen & Bar** at the **Grafton on Sunset** hotel (8462 N. Sunset Blvd., W. Hollywood) in June.

He created the Cal-Ital menu, with dishes like grilled prawns wrapped in pancetta, Tuscan rib eye with truffle butter, and sole picatta. **The Cutting Room**, a bar concept designed and operated by Morris, will open in the lobby of the hotel in the fall. • **Gary Menes** became chef at **The Hall** at the boutique hotel **Palihouse Holloway** (8465 Holloway Drive, W. Hollywood) in May, after the closing of his former spot, Marche, in Sherman Oaks. He has worked at **Patina** in L.A., **The French Laundry** in Yountville, CA., and **Palate Food & Wine** in Glendale. He succeeded **Brendan Collins**, who opened the gastropub **Waterloo & City** at 12517 Washington Blvd. in Culver City in May. Culling their culinary and restaurateur expertise from such NYC and L.A. institutions as **Per Se**, **Melisse**, and **Palihouse Holloway**, where the two first met, Collins and **Carolos Tomazos** bring French and English cuisine together. Design firm Thoreen&Ritter has transformed Crest House Family Restaurant, which had occupied the space for nearly 40 years before it closed in 2006, into a modern multidimensional venue.

• Southern California bakers dominate **Cupcake Wars**, which premiered on the Food Network on June 15. Four of the country's top cupcake bakers face off in three elimination challenges until only one remains. Judging will be by **Candace Nelson**, owner of **Sprinkles Cupcakes**, and **Florian Bellanger**, chef/co-owner of on-line macaroon and madeleine company **MadMac**, along with a third rotating judge each week. Former regular on *The Rachael Ray Show*, Justin Willman, acts as host. The first episode featured **Bret Thompson** of **Milk** (Mid-City) battling against **Lindsay Morton** of **Dollhouse Bakeshop Shoppe** (Santa Monica). In the second, **Alyssa Magliato** of the **Perfect Circle Cupcakery** (Orange County) bakes against **Erica Tucker** of **Sweet E's Bake Shoppe** (L.A.). The winner of each show earns \$10,000 and the opportunity to show off his/her cupcakes at a different event on each show. • Chef **Richard Sandoval's** restaurant **RAYA** opened at **The Ritz-Carlton Laguna Niguel** in May, with chef de cuisine **Greg Howe** at the helm. It showcases Pan-Latin coastal cuisine prepared with sustainable seafood, local produce, and Sandoval's signature Latin flavors. Howe served as chef de cuisine at **Pinon Grill** in Scottsdale, AZ, as exec sous chef at **Vernona** at **The Ritz-Carlton Sarasota** before joining RAYA. Howe served as chef de cuisine at **Pinon Grill** in Scottsdale, AZ, and as exec sous chef at **Vernona** at **The Ritz-Carlton Sarasota** before joining RAYA. • New York's **Café Habana Malibu** (Malibu Lumber Yard, 3939 Cross Creek Rd.) opened its first L.A.

outpost in May with the help of **Gerber Group** bar impresario **Rande Gerber**, who suggested Habana owner **Sean Meenan** come west. The space resembles one of Hemingway's polished dark wood Havana hangs, with the outdoor expanse perfect for nursing *café con leche* in the morning or a chicken diablo sandwich in the hot midday sun.

SAN FRANCISCO—**Michael Mina** is reclaiming his old space at Aqua. He's already remodeling and will move his flagship restaurant out of **The Westin St. Francis** hotel and into the redone Aqua space in October. "I'm so excited," he says. "I feel like I'm going home."

Got dish? Send it to vgladstone@saharald.com.